



AEB's line of grape-specific tannins

The **stabilisation of colour in musts and red wines** has always been aided by the use of **tannins**, which not only combine with macromolecules present in the first mashing phases and thus prevent the extracted anthocyanins from binding to these compounds and precipitating, **but also act as antioxidants and as a polymerisation base for anthocyanins**.

Tannins protect the colour and aromatic compounds from the action of oxidase enzymes such as laccases, and free radicals formed upon oxidation of polyphenolic molecules.

INNOVATION IN EXTRACTABILITY



Each grape variety the most suitable tannins

Research in collaboration with the Department of Agricultural, Forestry and Food Sciences, University of Turin.

The objective of the study conducted by the AEB team of experts in collaboration with DISAFA is **the improvement of tannin performance** through the knowledge of the relationships between a type of tannin and certain anthocyanin profiles. This method of analysis fully meets the concept of targeted oenology, which has always been the key to our efforts.

The research examined 6 groups of grape varieties divided according to their anthocyanin profile. The most representative grape varieties of the different groups, which resulted in the **VARIETAL FERMOTAN** are: **Aglianico, Tempranillo, Cabernet, Syrah, Nebbiolo, Sangiovese**.

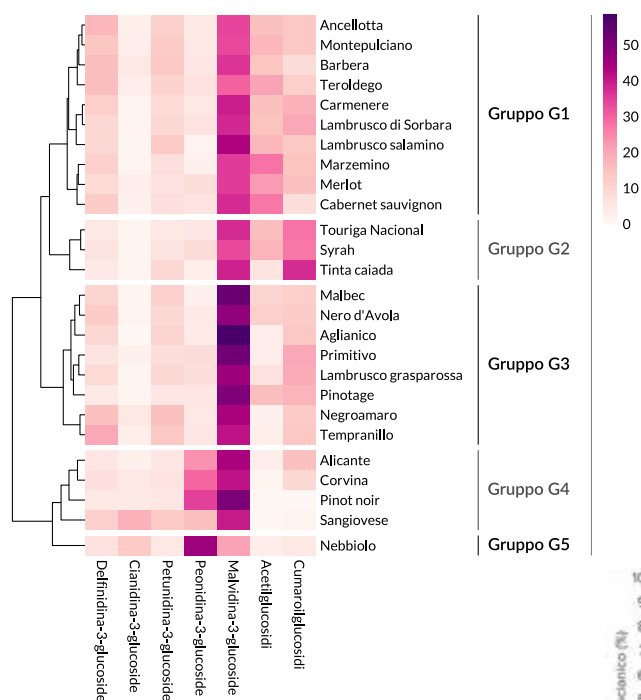


Figure 1 - Cluster analysis and heat map of the percentage contribution of each anthocyanin form to the anthocyanin content of the skin of selected grape varieties. Elaboration conducted on anthocyanin data collected by: Mattivi et al. (2006); Vasile Simone et al. (2013); Mateus et al. (2002); Muñoz et al. (2014); and Cabrita et al. (2003).

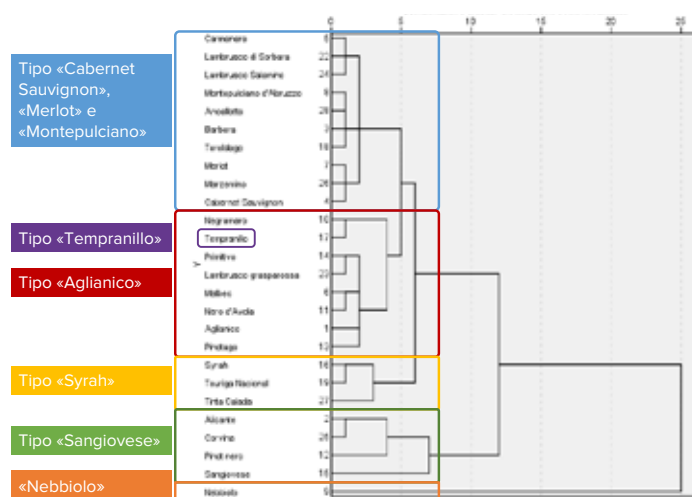


Figure 2 - Varietal groups organised according to anthocyanin profile (elaboration from Paissoni et al., 2020).

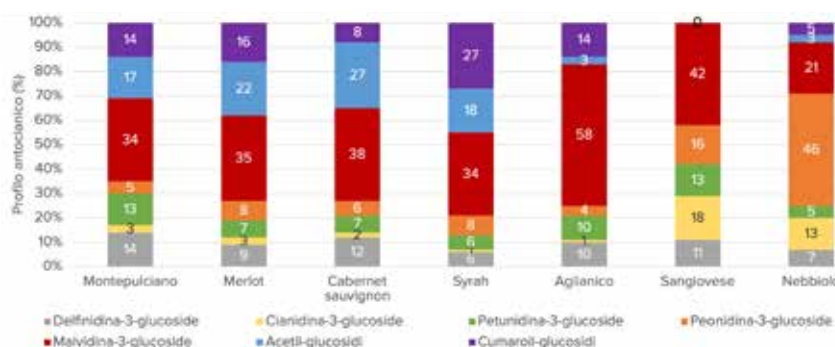


Figure 3 - Anthocyanins of the 6 varietal groups (elaboration from Paissoni et al., 2020).



FERMOTAN AG

ANTHOCYANIC FAMILY: Aglianico

Mixture of proanthocyanidins from wood and peel tannins and ellagic tannin extracted from oak.

- Slightly astringent flavour with woody notes
- Provides the right amount of reactive proanthocyanidins to stabilise colour from the earliest stages of vinification in varieties with an anthocyanin profile similar to that of Aglianico.

From 5 to 40
g/hL*

FERMOTAN CB

ANTHOCYANIC FAMILY: Cabernet

Mixture of proanthocyanidin tannins obtained from peel, grape seed and Quebracho.

- Balanced flavour in line with chemical characteristics and marked fragrance
- Helps stabilise anthocyanins and consequently fix colour in varieties with an anthocyanin profile similar to that of Cabernet.

From 2 to 20
g/hL*

FERMOTAN NB

ANTHOCYANIC FAMILY: Nebbiolo

Mixture of wood proanthocyanidins and peel tannins.

- Slightly astringent flavour
- Provides the right amount of reactive proanthocyanidins to stabilise colour from the earliest stages of vinification in varieties with an anthocyanin profile similar to that of Nebbiolo.

From 5 to 40
g/hL*

FERMOTAN SG

ANTHOCYANIC FAMILY: Sangiovese

Mixture of ellagic tannins and wood proanthocyanidins.

- Soft flavour
- Helps preserve and permanently develop colour from the earliest stages of vinification in varieties with an anthocyanin profile similar to that of Sangiovese.

From 5 to 40
g/hL*

FERMOTAN SH

ANTHOCYANIC FAMILY: Syrah

Mixture of proanthocyanidin tannins obtained from peel, grape seed and Quebracho.

- Slightly astringent flavour
- Contributes, from the early stages of fermentation, to fixing the colour in varieties with an anthocyanin profile similar to that of Syrah.

From 2 to 20
g/hL*

FERMOTAN TP

ANTHOCYANIC FAMILY: Tempranillo

Mixture of wood and peel proanthocyanidins, ellagic tannin extracted from precious woods.

- Slightly astringent flavour with woody notes
- Provides the right amount of reactive proanthocyanidins to stabilise colour from the earliest stages of vinification in varieties with an anthocyanin profile similar to that of Tempranillo.

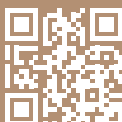
From 5 to 40
g/hL*

Method of use: dissolve the dose in must or water and add it to the mass during pumping over. It is recommended to use from the first stages of vinification as soon as the fermentation tank is filled. The dosage of each product corresponds to the recommended range.

* The specific dosage varies according to wine/must conditions and customer requirements.



AEB varietal tannins come from natural raw materials and are completely **GMO-free**.



DISCOVER THE AEB LINE
OF FERMOTAN VARIETALS

